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## **Turkey Cooking Safety**

El Paso Fire Department reminds the public to cook turkeys safely

**El PASO, Texas** – Frying a turkey during the holiday season is very popular and is a tradition for many families. It is important to take the time to be safe.

Safety Tips for Deep-Frying a Turkey:

- 1. Keep outdoor fryers at least 10 feet away from all structures while cooking.
- 2. Never fry on a wooden deck, in a garage or under any roof or awning.
- 3. Make sure the turkey is completely thawed and paper towel dry before cooking.
- 4. Never use a fryer in the rain, wind or snow.
- 5. Place the fryer on a level surface.
- 6. Place the fryer's propane tank at least 2 feet away from the fryer.
- 7. Choose a turkey under 12 pounds for frying.
- 8. Never leave fryers unattended while cooking.
- 9. Don't overheat the cooking oil (400 degrees max).
- 10. Turn off the burner when placing the turkey into the heated oil and when removing it.
- 11. Wear gloves, eye protection and an apron during the submersion process.
- 12. Remain calm and slowly submerge the turkey in the oil. Do Not Drop the turkey in the oil.
- 13. Keep a fire extinguisher nearby for safety.
- 14. Keep children and pets away from the fryer before and after you finished cooking.

The following tips should be followed when cooking a turkey in the oven:

- 1. Never leave a turkey cooking in the oven unattended.
- 2. Do not put the turkey in the oven and go back to bed.
- 3. Make sure you have a working smoke alarm.
- 4. At least one person should be monitoring the oven at all times.

Remember, unsafe cooking practices can lead to devastating burns, other injuries and the destruction of property. The El Paso Fire Department also urges those who prefer fried turkey to seek out professional establishments, such as grocery stores, specialty food retailers and restaurants, for the preparation of the dish. Additionally, consider using a new type of "oil-less" turkey fryer in place of a deep-fryer.

If an accident or hazard does occur, please call 911 for assistance.

El Paso Fire Department urges you to cook with caution and wishes you a happy Thanksgiving holiday.